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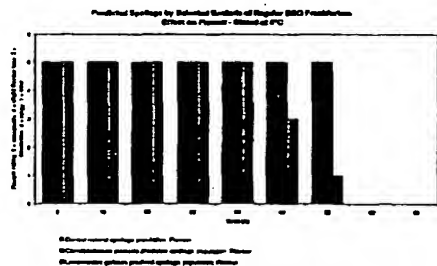
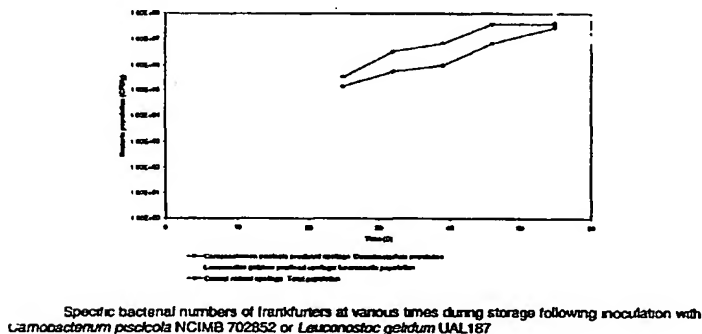
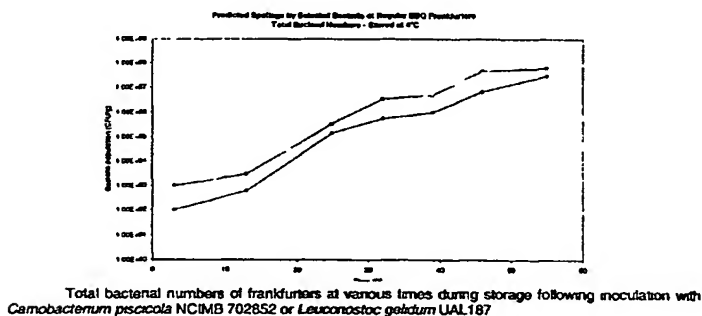
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(54) Title: CONTROLLED SPOILAGE FOOD COMPOSITIONS



(57) Abstract: The present invention provides a method of controlling the development of resident spoilage and pathogenic bacteria in food products by introducing, into the food products, known bacteria that produce novel bacteriocins or metabolites which inhibit or kill the spoilage and pathogenic bacteria. Specifically, the method of the present invention comprises introducing, into meat products, known bacteria that produce novel bacteriocins or metabolites which inhibit or kill *L. monocytogenes*. Modifications are possible within the scope of the invention.

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